



## Consejo del chef

Remove the cases as well, and garnish with the coffee cream and chocolate nibs on top.

## Raciones para 1

**250 ml** Plant-based drink

**2** Teaspoons of apple cider vinegar

**3** Tablespoons of fresh coffee

**240 gr** Wheat flour

**2** Tablespoons of yeast

**1/2** Teaspoon of baking soda

**1/2** Teaspoon of salt

**165 gr** Coconut sugar

**100 ml** Coconut oil

**1** Tablespoon of vanilla extract

**100 gr** Chocolate chips

For the topping:

**250 ml** Plant-based drink

**2** Tablespoons of sugar

**1/2** Tablespoon of vanilla extract

**1** Tablespoon of fresh coffee

Cocoa nibs

- 1** First, make the coffee cream to garnish later. Place the plant-based drink in a saucepan with sugar and freshly brewed coffee. Cook for 40 minutes on low heat, stirring to prevent sticking.
- 2** After 40 minutes, the mix will be thick. Remove from the heat, add the vanilla extract, and set aside to cool.
- 3** For the muffins, pour the plant-based drink into a bowl with vinegar and wait five or six minutes.
- 4** In another bowl, place the flour, yeast, baking soda, and salt. Sift and set aside.
- 5** In the bowl with the liquid ingredients, add the sugar, oil, and vanilla and combine well.
- 6** Preheat the oven to 180 °C.
- 7** Mix the dry and wet ingredients by pouring half of the liquids over the dry ones. Blend and repeat. Do not whisk the batter too much, just enough to combine.
- 8** Last, add the cocoa nibs.
- 9** Place the muffin cases in the muffin moulds (if you don't want to use cups, just grease the moulds).
- 10** Spread the batter in the moulds and bake for 25-30 minutes.
- 11** Remove them from the oven, let them cool.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/muffins-veganos-crema-cafe/>

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